School Garden Food Safety Guidelines

Food Safety Starts in the Garden!

Before beginning work in the garden:

- Thoroughly review the School Garden Food Safety Guidelines and School Garden Checklist. Be sure to complete weekly checklist throughout the growing season (checklist provided in Forms tab).
- Train all persons including staff, students, and volunteers on food safety and gardening safety practices. Training should review the local health department's regulations including but not limited to:
 - Handwashing and personal hygiene
 - Cleaning and sanitizing garden equipment and containers used to hold produce
 - Proper methods for handling produce
 - What to do in case of an emergency, injury, allergic reaction, etc.
- Check to ensure your school has a permitted kitchen facility. If not, pre-approval for your
 Standard Operating Procedure explaining how and where the produce grown could be handled and
 stored must be submitted to your local health authority for approval prior to beginning the
 program.
- Ensure that volunteers are covered by the school district insurance policy in the event of accident or injury. Check with your school regarding volunteer requirements when on school property.
- Require signed permission slips for all students involved in the garden.
 - Permission slips should list potential hazards of working in a school garden and identify any allergies the child may have.
- Do not allow anyone to work in the garden while sick, or until 24 hours after symptoms such as vomiting or diarrhea, have subsided. Food handlers must wait 48 hours, 72 hours if there's a Gastrointestinal type outbreak.
- If the harvested produce will be sold, a producer certificate must be obtained from the Nevada Department of Agriculture (grant funding is available for school gardens until August 2014 to cover the \$50 inspection fee. Contact your local health authority or ajeppson@agri.nv.gov regarding agriculture inspections that may be required in your area.





